

R.03.01.02

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Version: 1.4


AudensFood

PRODUCT INFORMATION SHEET

C/ Jordi Camp, 25 08403 Granollers

Reference:	702893	Box Format:	3x1Kg
Description:	GOUDA CHEESE RINGS. Breaded Gouda cheese rings	Bar Code:	8410038028938
Brand:	Anonymous Audens Food		88410038028934

PRODUCT INFORMATION

Ingredients:				
Gouda CHEESE (42%), water, breadcrumbs (WHEAT flour, water, salt and yeast), WHEAT flour, corn flour, rice flour, sunflower oil, WHEAT starch, WHEAT gluten, modified corn starch, dextrose, salt, colouring (E-150a), spices, raising agents (E-450i, E-500ii), stabilizer (E-461).				
Allergens:				
	Ingredients Containing		Traces Containing	
	Yes	NO	Yes	NO
Gluten	x			
Crustaceans		x	x	
Egg		x	x	
Fish		x	x	
Soya		x	x	
Milk derivatives	x			
Nuts		x		x
Celery		x		x
Mustard		x		x
Molluscs		x	x	
Sulphites		x		x
Peanut		x		x
Sesame		x		x
Lupins		x		x
GMOs:				
This product does not contain any genetically modified organisms (GMOs) and therefore does not need to be labelled pursuant to regulations 1829/2003 and 1830/2003.				
Product Format:				
31 g/unit +/- 3 g				

Instructions for use:	
Without defrosting. DEEP FRYER/FRYING PAN: Fry at 180-185°C, 2 - 2.5 minutes. Fry a few units at a time. Let stand 2 minutes before eating. OVEN: Preheat to 250°C, heat above and below and fan. Bake for 5 minutes. Let stand 2 minutes before eating.	

Nutrition Information:					
Average values per 100g..					
Calories:	1206 kJ / 288 kcal	+/- 25%	Protein:	12 g	+/- 25%
Fat:	16 g	+/- 25%	Of which are saturated:	7,5 g	+/- 25%
Carbohydrates:	24 g	+/- 25%	Of which are sugars:	5,0 g	+/- 25%
Fibre:		+/- 25%	Salt:	1,6 g	+/- 25%

Expected use:

This product aims to consumption of people of any age, including children and elderly people. It is not suitable for people allergic to any of the ingredients mentioned in the "Allergens" section.

Preservation conditions:

Deep-frozen product. Store at -18°C. Do not refreeze once thawed.

Best Before Date:

18 months after the date of manufacture

Batch Coding:

1st digit: indicates the production plant /2nd digit: last number of the production year

3rd/4th/5th digits: day of the production year

Example 29008 Production date: 8th January 2019

SPECIFICATIONS FOR

All of our products and all raw materials used are subject to an organoleptic, physical/chemical and microbiological control process.

Organoleptic**Characteristics:**

Battered gouda ring. Light yellow on the outside and the typical gouda cheese colour on the inside. After frying, the outside is crispy and has an heterogeneous in colour (yellow and white) and the inside is creamy with the melted cheese spinning. The smell and taste are typical of the product, with predominance of cheese and slightly of corn breaded.

Microbiological**Characteristics:**

	Limits
Total coliform:	<10.000 cfu/g
Escherichia coli:	<100 cfu/g
Salmonella	Absence/ 25g
Staphylococcus aureus:	<100 cfu/g
Listeria monocytogenes	<100 cfu/g
Mould and yeast	

PACKAGING CHARACTERISTICS**Packaging:**

	Material	Thickness	Length	Width	Height	Weight (tare)
Film	OPP transp. 20 + OPP transp. 50	0.070 mm		550 mm		
Master specifications:	Corrugated cardboard		265 mm	195 mm	193 mm	141 g

Palleting:

On European pallet (EUR).

boxes/pallet	162	Pallet net weight:	486 Kg
Total Bases:	9	Pallet Height:	1.89 m
Boxes Base:	18		

Note: The company reserves the right to modify some of the ingredients as long as it does not substantially modify the essence or technological and organoleptic characteristics of the product for reasons related to technological, legal, quality or nutritional improvements or the food safety of the product and associated processes.